

Welcome to
The Grandview
at Priddis Greens

The Lighter SIDE

Stella Artois
Premium European
Lager on Tap

Nibblers

BONELESS PORK RIBS 13

one pound of succulent
boneless pork ribs

PICKLE SPEARS 9

deep fried to perfection with
ranch for dipping

VEGGIE SPRING ROLLS 11

served with sweet chilli
dipping sauce

CHICKEN WINGS 14

mild to hot | salt & pepper
teriyaki | honey garlic | bbq
served with veggies and ranch

STUFFED CAPS 14

crab and cream cheese
baked mushroom caps

Soups

Daily
Creation 6

Baked French Onion 8

rich velvet broth,
caramelized onions,
and melted swiss
gruyere on a toasted
french roll

CALAMARI BISTRO SHRIMP 14

lightly dusted in our own spicy flour mix and flash fried

LAMB POPS 18

four bone grilled alberta lamb with mole sauce

BAKED BRIE 12

served with crostini and bacon onion jam

Chicken Fingers

AND FRIES

served with plum sauce 12

Butter Chicken

RICE BOWL

savoury butter chicken served with
basmati rice, naan bread and fresh cilantro 16

Salads

PRIDDIS GREENS 10 / 6

greens, cucumbers, tomatoes, carrots and red onion

RAINBOW BEET 12

warmed red and golden beets on a bed of
baby spinach, garnished with fresh orange
segments and goat cheese with a balsamic glaze

DECONSTRUCTED CAESAR 13 / 8

bacon, parmesan, caper berry and crostini

add salmon or chicken 5

Burger & Sandwich Sides:
fries | tossed salad | soup
sweet potato fries
add \$2: caesar salad | fruit cup

Winter MENU

Ask Your Server About
Our Weekly Feature

Sandwiches

CLUBHOUSE 15/9

roast turkey breast, cheddar cheese, bacon, lettuce and broxburn farm tomatoes on multigrain with mayo

THE STEAK 18

7oz sirloin, garlic baguette with sautéed mushrooms

HOT TURKEY 14

juicy turkey breast smothered with pan gravy served open faced with cranberry sauce

SPICY CHICKEN BURGER 16

swiss cheese, lettuce, tomato and banana peppers with adobo aioli on a brioche bun

Burgers

PRIDDIS GRILL 16

1/2 lb alberta beef burger, pressed on the grill to perfection rather than broiled served with cheddar cheese, lettuce, tomato, onion, pickle and royal sauce on a brioche bun

THE LITTLE GUY 10

1/4 lb alberta beef burger, lettuce, tomato, onion, pickle and mayo on a brioche bun

PORTOBELLO 13

grilled mushroom stack, goat cheese, sautéed bell peppers, onions, lettuce and tomato with sundried tomato pesto aioli on a whole wheat kaiser bun

Entrées

RIB EYE STEAK 35

twelve ounce northridge farm beef rib eye with excellent marbling, cabernet au jus, mashed potato and seasonal vegetables

RACK OF LAMB 37

infused with cranberry, thyme and red wine demi, served with seasonal vegetables and roast herb, garlic yukon gold potatoes

AHI TUNA 27

yuzu, wasabi emulsion with basmati rice and seasonal vegetables

BEEF SHORT RIB 29

braised alberta beef with cognac wild mushroom sauce with mashed potato and seasonal vegetables

JAEGER SCHNITZEL 21

veal cutlets breaded and pan fried golden served with a hunter sauce, braised red cabbage and bratkartoffein

BLACKENED CAJUN SALMON 24

flavoured with our bacon onion jam and served with quinoa pilaf and seasonal vegetables

Pasta

SPAGHETTI DE PANNA 16

spicy italian sausage, bacon and grilled vegetables tossed in a rose sauce

BUTTERNUT SQUASH RAVIOLI 19

fresh pasta stuffed with butternut squash tossed in a sage brown butter sauce

Let us host your next get-together, party or meeting

Grapes, Warmth and
SWEETS

Golf lessons available all winter in our heated performance centre

Winter Drink Features

VANILLA CRANBERRY MIMOSA get into the holiday spirit with these sparkling mimosas 1oz made with vanilla vodka, cranberry juice and prosecco	9
S'MORE MARTINI featuring chocolate milk, marshmallow vodka, and heavy cream, this decadent 2oz adult version of a campfire classic is one tasty treat...we promise that after one, you'll want s'more	10
EGGNOGG AND BAILEYS get your holiday party started with this delicious mix of baileys and eggnog 1oz	8
KAHLUA HOT CHOCOLATE you will be begging for more as soon as you take the last sip of this one 1oz	8
BLUEBERRY TEA amaretto liqueur, grand marnier and orange pekoe tea 2oz	9
SPANISH COFFEE tia maria coffee liqueur and bacardi rum with a brown sugar rim and whipped cream 1oz	7
B-52 grand marnier, kahlua, baileys and coffee with a brown sugar rim topped with whipped cream 1.5oz	8
OLD-FASHIONED EGG NOG or CARAMEL HOT CHOCOLATE	4

Feature Whites

6oz glass \$8

750ml bottle \$36

Featured Reds

2014 Oyster Bay, Sauvignon Blanc,
Marlborough, New Zealand

2015 Haro, 'Muga', Rose, Rioja, Spain

2014 Cielo, Pinot Grigio, Veneto, Italy

2013 Lindeman's, Bin 40, Merlot
South Australia, Australia

2013 Columbia Crest, Two Vines, Cab Sauvignon
Washington, United States

2014 La Cruz, Vega Tempranillo
La Mancha, Spain

Desserts

TIRAMISU

mascarpone,
layered with rum
and coffee soaked
lady fingers

8.5

**STICKY
PUDDING**

chef's warm toffee
sponge cake

8

LEMON FLAN

flakey pie crust
filled with zesty
lemon custard

7

ICE CREAM

chocolate or vanilla
with caramel or
chocolate sauce

6

**CHOCOLATE
TORTE**

flourless chocolate
layers with almond
filling and smooth
chocolate mousse

9

Join us every Sunday for
our award
winning brunch

BREAKFAST

Served Saturdays from
11:30 until 1:30 PM

Eggs

THE SANDWICH 6.5

try this favourite priddis greens classic...fried egg, double smoked bacon, cheddar cheese and broxburn farms tomato on a brioche bun

OMELETTE 13

three free range eggs served with bacon, ham or sausages, yukon gold bacon infused hash browns and whole wheat toast

choose three fillings:

cheddar, feta or goat cheese | green onions | salsa
bell peppers | fresh jalapenos | tomatoes | spinach
ham | mushrooms | black olives | bacon
garlic sausage | smoked salmon

THE GRANDVIEW 12

two free range eggs made to your liking, bacon, ham or sausages, yukon gold bacon infused hash browns, whole wheat toast



BELGIAN WAFFLE 10

enjoy a treat topped with our very own mixed berry compote and whipped cream

Sides

free range egg	2
yukon bacon infused hash browns	3.5
fresh seasonal fruit cup	6
bacon, ham or sausages	4
whole wheat toast	3
grilled or fresh sliced tomatoes	2.5

Executive Chef
Patrick Sturmer

Dining Room Manager
Megan Appleford

General Manager
Chad Thomlinson

Thanks for dining
with us at Priddis
Greens Golf and
Country Club



Many of our selections are made
gluten friendly every day. Even
more can be made to order
gluten friendly upon request.
Please ask your server.